

CLAIMS

1. Cream filler composition, **characterised in that** it comprises:
 - 5 - a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction,
 - a powder sweetener composition,
 - 10 - and a wheat gluten fraction having an increase gliadin content compared to the natural gliadin content in wheat gluten.
2. Cream filler composition according to claim 1, **characterised in that** it comprises:
 - 15 - from 25 – 60 % by weight of a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction;
 - from 40 to 70 % by weight of a powder sweetener composition;
 - and from 1 to 15 % by weight of a wheat gluten fraction having an increased gliadin content compared to the natural gliadin content of wheat gluten.
- 25 3. Cream filler composition according to claim 2, **characterised in that** it comprises:
 - from 30 – 50 % by weight of a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction;

- from 45 to 65 % by weight of a powder sweetener composition;
- and from 3 to 12 % by weight of a wheat gluten fraction having an increased gliadin content compared to the natural gliadin content of wheat gluten.

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4. Cream filler composition according to any one of the preceding claims, **characterised in that** the powder sweetener composition comprises one or more carbohydrate-based sweeteners.
- 10 5. Cream filler composition according to any one of the claims 1 to 3, **characterised in that** the powder sweetener composition comprises one or more high intensity sweeteners.
- 15 6. Cream filler composition according to any one of the claims 1 to 3, **characterised in that** the powder sweetener composition comprises a combination of one or more carbohydrate-based sweeteners and high intensity sweeteners.
- 20 7. Cream filler composition according to any one of the claims 1 to 6, **characterised in that** the wheat gluten fraction comprises a gliadin-rich fraction wherein the gliadin/glutenin ratio is at least 2, as determined by means of the solvent fractionation method.
- 25 8. Cream filler composition according to claim 7, **characterised in that** the wheat gluten fraction comprises a gliadin-rich fraction wherein the gliadin/glutenin ratio is at least 2,5 as determined by means of the solvent fractionation method.
- 30 9. Cream filler composition according to claim 8, **characterised in that** the wheat gluten fraction comprises a gliadin-rich fraction wherein the

gliadin/glutenin ratio is at least 3, as determined by means of the solvent fractionation method.

10. Cream filler composition according to any one of claims 1 to 9, characterised in that the wheat gluten fraction is obtained by means of the following method:
the gluten are dispersed continuously or not in water up to a dry substance varying between 5 and 30 %, by which
 - the pH of the dispersion is monitored between 4,4 and 4,8, and
 - the gluten – water mixture is submitted to shearing actions, through which the dispersion, continuously or not, can be fractionated in gliadin- and glutenin-rich fractions, by which a single gliadin-rich fraction with a gliadin/glutenin ratio of at least 2,5 is obtained, and a single glutenin-rich fraction with a gliadin/glutenin ratio of less than 0,8 is obtained.
- 15 11. Method for preparing a cream filler composition according to any one of the preceding claims, characterised in that the cream filler composition is prepared batch-wise.
- 20 12. Method according to claim 11, characterised in that the batch-wise preparation is performed by first mixing the gliadin-rich fraction with the powder sweetener and then adding oil while mixing continuously until a homogeneous viscous cream is obtained.
- 25 13. Method according to claim 11, characterised in that the batch-wise preparation is performed by first mixing the gliadin-rich fraction with the oil and then adding the powder sweetener while mixing until homogeneous.
- 30 14. Method for preparing a cream filler composition according to any one of the claims 1 to 10, characterised in that the cream filler composition is prepared in a continuous way.

15. Method according to claim 14, characterised in that the continuous preparation is performed by continuously dosing the powder sweetener, the gliadin-rich fraction and the oil in a continuous mixing unit.

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16. Food compositions comprising a cream filler composition according to any one of the claims 1 to 10.